

# KITCHEN?

## FIRST

**Thai Beef Lettuce Wrap** Ginger, garlic, and scallions sautéed with beef and finished with soy and hoisin sauces. Drizzled with sweet soy sauce. [16]

**Dungeness Crab Cakes** Fried to golden. Chipotle aioli and preserved lemon. [8]

**Jumbo Shrimp Cocktail** ½ dozen jumbo shrimp with house-made sriracha cocktail. [12.50]

**Oyster on the Half Shell** Coastal variety. Champagne mignonette. [3.50 ea]

**Black Bean Cakes\*** Served with avocado salsa and chipotle aioli. [7]

**Artisan Bread\*** Baked this morning in our wood fire oven at Prairie Fire Pie. [3]

## SECOND

**Carrot Curry** Served chilled with a citrus mint salad. [bowl 7/cup 5]

**Panzanella\*** Crisp focaccia croutons tossed with green olive, fresh mozzarella, cherry tomato, fresh basil, parsley and arugula in balsamic vinaigrette. [full 8/half 5]

**Tomato Bruschetta\*** Grilled artisanal bread topped with arugula, heirloom tomato, fresh mozzarella, and basil from the garden. [full 14/half 8]

**Quinoa Tabouli with Salmon Confit\*** Quinoa tossed with parsley, tomatoes, roasted peppers, and lemon. Topped with a tomato chutney. [13]

## MEMBER DINING DISCOUNT

Show your membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

## THIRD

**Chickpea Mushroom Tortelli\*** Peas and carrots served with a garden pesto. [16]

**K27 Blended Burger** Local Grassroots Ranch beef burger, blended with cremini mushrooms. Five-spice rubbed and grilled. Presented with Irish cheddar, heirloom tomato, garden greens, and truffle fries. Chargrilled to temp. [15]

**Grilled Salmon** Warm Israeli couscous with dried cherries and almonds, fennel citrus salad, and lemon aioli. [20]

**Chile Herb Roasted Chicken** Over a bed of black beans stewed with peppers and lime. Served with grilled summer squash. [18]

**6oz Grilled Tenderloin** Served with truffle potatoes dauphine, grilled seasonal vegetables from the garden, and a rosemary half glaze. [28]

## FOURTH

**Lemon Meringue Tart\*** Ginger shortbread and lemon curd topped with perfect toasted meringue. [6]

**Praline Ice Cream Ball\*** Vanilla bean ice cream crusted with pecan-praline and bourbon-vanilla caramel. [6]

**Spiced Chocolate Pots de Creme\*** Topped with fresh whipped cream, candied orange, and ginger snap crumble. [8]

\*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.

Proprietors Chef James & Brooke Shrader

# DINNER